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(54) FISH AND SHELLFISH MEAT-LIKE FISH-PASTE PRODUCT

(57)Abstract:

PURPOSE: To provide the title inexpensive product imparting eating feel similar to those for crab and shrimp, comprising a solidified product from heating a mixture of fibrous or flaky gel containing β -1,3-glucan and raw paste for fish-paste product.

CONSTITUTION: β -1,3 glucan produced by soil bacteria is dispersed in water into a sol. Flavors, aroma, spice, starch and/or protein are then added to this sol followed by heating to effect gelation in the form of block. The resultant gel is e.g. cut to produce fibrous or flaky gel containing β -1,3-glucan. Thence, the gel is mixed with raw paste for fish paste product followed by forming to a specified shape and then heating to effect gelation of raw paste, thus obtaining the objective fish-paste product.

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